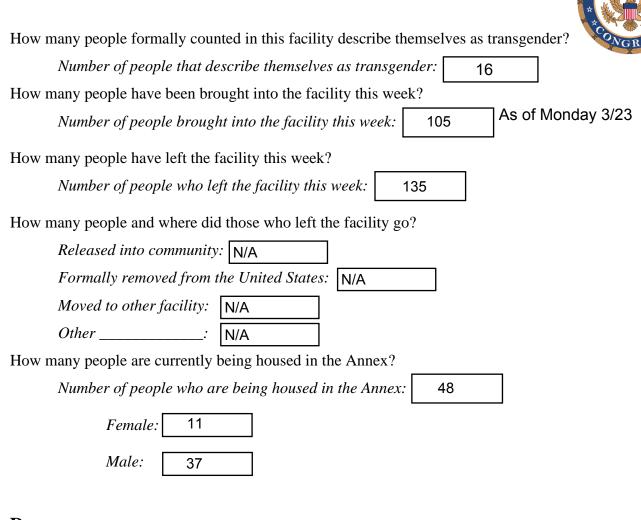


### ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	25 March 2020		
	DAY	MONTH	YEAR
Requested by:	Kevin Vargas, Cor		
	NAME	Position	
Transmitted by:			
·	Christopher Jone		
	NAME	Position	
Were electronic files sent?			
YES ☑	$No \square$		
How many people are current	ntly being cohorted/q	uarantined due to sicknes	s?
Number of people currently	cohorted/quarantine	d due to sickness:	9
Forest Corner 10	<b>T</b> 7 A		
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	st recently formally c	ounted in this facility?	
Number of people mo	ost recently formally	counted in the facility:	633
How many people formally	counted in this facili	ty describe themselves as	the following gender?
Female: 31			
<i>Male:</i> 602			
Nonbinary: N/A			
Prefer not to say: N	/A		



### **DOCUMENTS RECEIVED:**

Daily Kitchen Opening and Closing Checklists

RECEIVED  $\square$  NOT RECEIVED  $\square$ 

Daily Foods Production Service Records

RECEIVED  $\square$  Not Received  $\square$ 

Temperature Logs

RECEIVED  $\square$  NOT RECEIVED  $\square$ 

Law and Leisure Library Logs

RECEIVED  $\square$  NOT RECEIVED  $\square$ 

Medical Staffing Update

RECEIVED  $\square$  Not Received  $\square$ 

### **SUPPLEMENTAL NOTES:**

### KITCHEN DOCUMENTS:

Menu provided, see attached documents

### MEDICAL:

Warden Choate provided the weekly update on medical staffing.

Current status of staff and hiring:

- 1 Health Service Administrator (HSA)
- 1 Assistant HSA
- 1 Administrative Assistant Applicant Selected (in Background)
- 2 PA's
- 14- RN's on staff
- 12- LPN's on staff
- 4 Medical Records Clerks
- 1 MD's on staff, Additional MD pending start date
- 1 Psychologist on staff
- 1 Licensed Clinical Social Worker on staff
- 4 Tele-Psychiatrist on staff
- 1 X-ray Tech on staff
- 2 Dentist 40hrs total
- 1- Dental Assistant
- 5 agency RN's are on contract to support the medical department

### LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 3/16-3/20 were provided. Each dorm averaged from 3-5 detainees accessing the library

### COVID-19 UPDATES:

No positive COVID-19 cases as of March 26, 2020

March 25th, 2020: An ICE administrative assistant with no contact with detainees who has been out of the office on telework since March 18th tested as positive in a test late this morning

March 26th, 2020: Staff followed up with: Did this individual have any contact with other ICE/GEO staff that may have interacted with the general population?

Per ICE: The ICE employee was not in an area accessible to the detention area and had no contact with GEO personnel nor detainees. Fellow ICE employees who had contact with her have adhered to all protocol for self-quarantine, and cleaning of the affected work areas was completed. Procedures are in place to screen all ICE employees as they enter the facility.

Congressman Crow's Staff verified that the positive test result of an ICE staff member was reported to Tri-County Health Department. They were notified and following up with ICE. In addition, they report working closely with GEO staff on public health practices and management of COVID-19 at the facility

### UPDATE 3-27-2020:

75 in cohort in A2 POD. In this POD 2 detainees were tested for COVID-19. One detainee tested negative for COVID-19 yesterday (3-26-20).

The other detainee is still pending test results for COVID-19, therefore A2 will be in a cohort. These two detainees we're in med isolation.

Those in cohort were not tested themselves.

\*an earlier reporter included a miscommunication by ICE stating: A-Pod is pending with 77 detainees that are pending results for COVID-19. They were all tested, these test are taking a couple days to get results. Per ICE: those places in cohort were due to two detainees in the POD that had possible symptoms, and were moved immediately to medical isolation. Both were tested: one came back negative and the other is pending results. Two more had flu-like symptoms and tested positive for influenza. Therefore A-POD was tested for COVID-19.

9 detainees are still in cohort from March 12th, this remains in effect till March 26th

Still screening detainees when they arrive to the facility and being careful who ICE is bringing into the facility

1 detainee was in quarantine out of caution that had a fever but the fever went down but he is in medical isolation- monitoring

Cleaning products and PPE, i.e. rubber gloves, soap and water are available to use. For cleaning, all areas have an ample supple of GS Neutral Disinfectant Cleaner and manufacturer's guidelines are followed.

Surgical masks or N-95 masks are available for staff to use and can be re-used based on recommendations. CDC guidelines are also followed for this.

### **ADULT CYCLE MENUS**

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2019		CYCLE 3 WEEK-AT-A-GLAN
	BREAKFAST	LUNCH	DINNER
MONDAY	Cinnamon Oatmeal	Sloppy Joe on Bun	Polish Sausage
	Turkey Ham	Potato Salad	Rice
	Pancakes	Carrots	Grilled Cabbage
	\$y <i>r</i> up	Lettuce & Tomato Salad	Beans
	Margarine	Dressing	Roll
	Sugar	Onion	Margarine
	Coffee	Spice Cake w/ icing	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
UESDAY	Dry Cereal	Taco Meat	Chicken Patty
	T-Sausage Gravy	Spanish Rice	Whipped Potatoes
	Diced Potatoes	Beans	Gravy
	Canned Fruit or Juice	Salsa	Peas & Carrots
	Biscuit / Margarine	Shredded Lettuce	Bread
	Sugar	Shredded Cheese	Margarine
	Coffee	Tortillas	Fruit Cobbler
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
EDNESDAY	Oatmeal	Chopped BBQ Chicken	Fideo w/ Meat Sauce
	Turkey Sausage	Pinto Beans	
	Pancakes	Potato Salad	Green Beans w/ Onions
			Shredded Lettuce
	Syrup	Cole Slaw	Oressing
	Margarine	Margarine	Garlic Bread
	Sugar	Bun	Gefatin
	Coffee	Yellow Cake / Choc Icing	Margarine
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
HURSDAY	Cream of Rice	Enchilada Casserole	Fajita Meat
	Turkey Sausage	Spanish Rice	Grilled Onlons & Peppers
	Coffee Cake	Pinto Beans	Refried Beans
	Sugar	Salsa	Grilled Potatoes
	Coffee	Salad/Dressing	Saisa
	Milk 2 %	Combread	Margarine
	Margarine	Margarine	Tortilla
	Fresh Fruit	Baked Apple Crisp	Fortified Sugar Free Beverage
		Fortified Sugar Free Tea	
RIDAY	Dry Cereal	Tuna Salad	Chili Mac
	Creamed Meat Gravy	Grilled Potatoes	Pinto Beans
	Fried Potatoes	Green Beans	Com Salad
	Biscuit	Cole Slaw	Garden Salad / Dressing
	Margarine	Ketchup	
	Sugar		Roll
	Coffee	Bread / Margarine Brownie	Margarine
	Milk 2 %		Fortified Sugar Free Beverage
TURDAY	Oatmeal	Fortified Sugar Free Tea	
TONDAT	* *************************************	Turkey, Sliced	Monthalis
	Scrambled Eggs	Vegetarian Beans	Mixed Vegetables
	Turkey Sausage	Corn Salad	Rice
	Gravy	Mustard	Lettuce Salad
	Biscuit	Mayo	Dressing
	Margarine	Bread	Ketchup
	Sugar	Margarine	Roll
	Coffee	Cake w/ lcing	Margarine
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
NDAY	Dry Cereal	Chicken Salad	Salisbury Steak w/ Gravy
	Scrambled Eggs w/ T-Ham	Potato Salad	Rice
	Salsa	Carrot & Celery Sticks	Carrots
	Cinnamon Roll	Green Beans	Beans
	Tortilla	Shredded Lettuce	Tortillas
	Sugar	Onion	Strawberry Cake
	Coffee	Bread	Fortified Sugar Free Beverage
		and streets	Culumu Judar Prop Hoversta

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER







### **OPENING and CLOSING CHECKLIST**

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

CI 10 CI III					e: 0400 A			1 ) 1 1 1 1 1
Shift Checklist		M	Pl	10		Comm	nents	
	No	Yes	No	Yes				
All areas secure, no evidence of theft		X.						
Workers reported to work, no open sores		$\infty$		X				
no skin infections		X		X				
no diarrhea		Va		X				
Kitchen is in good general appearance		V.		X				
All kitchen equipment operational & clean		7		X				
All tools and sharps inventoried				X				
All areas secure, lights out, exits locked				X				
DISH MACHINE		Te	emper	ature	Wash 150 F+	Rinse 1	80 F+	
Temperature according to manufacturer's specifications			Break		152	191		
and chemical agent used in Final Rinse			Lunc		155	183	5	
			Dinn		155	190		
POT and PAN SINK		Te	emper	ature	Wash 110 F+	Rinse 11	OF+ F	nal Rinse
Final Rinse Temps determined by chemical agent used			Break		(111)	112		or tom
			Lunc		112	115		
	Dinner				117	111		CPPM CPPM
FREEZER and WALK-IN	Dinner Temperature				Freezer 0	Walk-in	Walk-in	
					Or below	35-40F	35-40F	
Record temperatures, Freezer and Walk-ins				AM	-1	36	39	
Record temperatures, Freezer and Walk-ins				PM	0	39	38	
DRY STORAGE	Temp	eratur	e 45-8	30 °F	Spier.	Stive	& Rin	
Record temperatures Dry Storage Areas	Temperature 45-80 °F Spi e Ro				64	0		
Record temperatures, Dry Storage Areas				PM	63	63		
Cleaning Schedule completed	AM	1	PN	_				
Circle One	Yes/		Yes	1				

Signature, Cook Supervisor (AM)

DATE: 3/16/2

Signature, Cook Supervisor (PM)

DATE: 3-16-20

FOOD SERVICE MANAGER



								5	מברתוב חבו אורבם	629/4	
DATE:	MARCH 16, 2020	0	MONDAY	AY		BREAKFAST		CY	CYCLE:	က	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth 18	DL	Prod	Over
Godfred	Oatmeal	1 cup	1 29	2400	192	VEGETARIAN	Oatmeal	10	10.5	'n	0
	with Cinnamon		大公文	I	1	Eggs	with Cinnamon		1		) (
XOX	Pancakes	2 ea	11 12 pm	0200	176	2 each	2 each Pancakes	2 ea	7	H VZ	
James .	Syrup	1/4 cup	3 BX	0330	RT		Diet Syrup	1/4 c	RT	595	1
Krypy	Turkey Ham	2 oz	80#	0330	183		Turkey Ham	2 oz	183	Sth	Q
transision	Margarine	2 pats	1 12 B	0330	μÖ		Margarine	1 pat	7	1723	
2122	Sugar	2 pkts	1/08 OX	0880	RT		Sugar Sub	2 pkts	RT	1912	0
\(\frac{1}{2}\)							Canned Fruit	1/2 c	172	Huns	0
		8 oz	040	0%0	91		Coffee	8 oz	18	0,40	0
0.000	Milk 2%	8 oz	767	0000	HD	, , , , , , , , , , , , , , , , , , , ,	Milk 2%	8 oz	7	467	Q
Portions verified by:	ified by:			Meal Cor	unt Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATIO	N		
_	/ 100		Population	ation 7	#	Staff	3				
Signature:	- Illanjine	2	Population -ICE	-ICE 6	87		First cart out: 0440	440			
,	Cook Supervisor		MARSHALLS	-5 ST	4	Labeled &	Last cart out: $O$	0540			
Signature:	165		Call Backs	(a)		Refrigerated	Signature	Man	ling	1	
	Food Service Manager		Test Trays	(B		Yes No	7			٨	
Prepared by:	Johnny Sack	$\setminus$	HS SNACK	\	Sack	Johany Sack Meal Counts	ME	AL TRA	MEAL TRAY SEPT UP	A.	
	Proteins	2 - 2oz	Protein	10Z	TEST		Ý		2	2	\
	Bread	4 slices	Bread	2 slices		Test Sacks	2.5	0,000	٠ ٢	100	0
	Fruit	1 each	HYPER CALORIC	ORIC	CART			3	2	)	
	Drink	1 each	Protein	2 - 20z	BACK					701.	
			Bread	Aslices		Labeled &	322466	,		1	
F			Cookie	1 each	TOTALS	erated	3			3	
Kev 4/2019 mps			<b>Prink</b>	1 each		Vge No					



DATE:	MARCH 16, 2020	70	MONDAY	AY		LUNCH		CY	CYCL, E: 3	cc	
Prepared by:	Menu Items	Serv	Amt Pren	Begin	Menu	Special Instructions	Diet For Health	lth	DI	Prod	Over
		size		Prep	Temp		Menu Items	18	Temp	Qty	Prod
	Sloppy Joes	1/2 cup	MD (bs	0530	1750	VEGETARIAN	Ground Turkey	4 oz	( <del>1</del> 50	1, 1	1
Thendu	Carrots	1/2 cup	150 lb> 080C	080	10GD	Cheese	Carrots	1 c	1650		1200
3	Potato Salas	1/2 cup	3	0130	1750	3 02	3 oz Potato Salad.	1/2 с	1450	28.00	17.0
STAND OF THE PROPERTY OF THE P	Salad w Tomato	1/2 cup	368	0830	\$		Salad w Tomato 1	ပ	2	782	-
	Dressing	1 oz	2,000	080	Ø	Potato Salad	Potato Salad Diet Dressing	1 pkt	RT	(aboc	I
	Onion	1 slice	(	1	1	1.5 cups	Onion	1 sl			1
Monday	Hamburger Bun	1 each	58 bag	0830	RT		Bread Buns	2 sl	RT	58 had	1
1 S	Spice Cake w/Icing	1 piece	12 pan	0900	RT		Fresh Fruit Apple ea	$\mathcal{L}_{1  \mathrm{ea}}$	RT	2007	1
0	W"() Unsweet Tea	8 oz	140	0830	2	*	Unsweet Tea	8 oz	CAN	d'h	1
Portions verified by:	ified by:			Meal Cor	int Docur	l Count Documentation	SERVICE DOCUMENTATION	ENTATIC	ZI ZI		
			Population	ation 744	7	Staff 5					
Signature:	* Leyad		Population -ICE	1-ICE C87	1+		First cart out:	1015	572=		
	Cook Supervisor		MARSHALLS	ts st		Labeled &	Last cart out:	611	N		
Signature:	145		Call Backs	<u>@</u>		Refrigerated	Signature	(Ž	euad		
	Food Service Manager	ľ	Test Trays	Ŋ		Yes No	)				
Prepared by:	Johnny Sack		HS SNACK	×	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	   	
	Proteins	2 - 2 <sub>0z</sub>	Protein	1 oz	TEST						
	Bread	4 slices	Bread	2 slices		Test Sacks	Cavots	and	0	(	
	Fruit	1 each	HYPER CALORIC	LORIC	CALL	\	5	}	)	<b>お</b> なわ	<u></u>
	Drink	1 each	Protein	2/20z	BACK	\	-				
			Bread	4 slices		Labored &	DE ST	1001	4	7	
			Cookie /	1 each	TOTALS	Refrigerated	STOCK TOOK	2 3	3	2	
Rev 4/2019 mps			Drink	1 each		/ Yes No	)				
					1						



								אר אר	Secure services	'V/ces™	
DATE:	MAKCH 16, 2020		MONDAY	AY		DINNER		CXC	CYCLE:	က	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth as	DL	Prod	Over
Singhi	Polish Sausage	4 oz	PNS	190	1910	VEGETARIAN	LoFat Burger	4 oz	T. S.	LPN 1	
Sarbbunkice	Rice	1/2 cup	8 Pr	1300	1870	Rice	Rice Rice	t	12	87xx	
-Jundana!	And Carilled Cabbage	1/2 cup	7 PMS	1300	2010	1 cup	1 cup Cabbage	t	BHO	2	0
-AMDOVGI- Beans	Beans	1 cup	13PM	100	206	Pinto Beans Beans	Beans	1 c	log"	13,245	0
						1.5 cups	Lettuce	1/2 c	38%	184	0
Magn -	Roll	1 each	35/2	1400	RT	Roll	Bread	2 sl	RT	W. Long	0
Balchera Margarine	Margarine	1 pat	1.2505	148	400	2 each	2 each Ketchup	1 pkt	RT	19	0
Possain	HOSSain - Drink w/Vit C	8 oz	HOCS	1300	H.		Canned Fruit	1/2 c	386	177	0
							Unsweet Drink	8 oz	3He	-	
Portions verified by:	ified by:	\		Meal Cor	unt Docur	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATIC	Z		
	<	/	Population	ation 744	<u>Z</u>	Staff					
Signature:	A. W	X	Population -ICEC F7	-ICEL F	(		First cart out:	[ GOC			
	Cook Supervisor		MARSHALLS	ts st		Labeled &	Last cart out:	1814			*^
Signature:	125		Call Backs	0		Refrigerated	Signature	A. 12	3	6	1
	Food Service Manager		Test Trays	7		(Yes) No	)			1	
Prepared by:	Johnny Sack	/	HS SNACK	Y	Sack/ mead	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	r set u		
	Proteins	2 - 20z	Protein	1 02	YEST						
	Bread	4 slices	Bread	2 slices	/	Test Sacks	3,0	<u>_</u> (		(	9000
	Fruit	1 each	HYPER CALORIC	ORIC	CALL		)	5		Carra	3
/	Drink	1 each	Protein	2 - 20z	BACK		CA				
/			Bread	Aslices		Labeled &	DOGNS			38	
\			Cookie	1 each	TOTALS	Refrigerated			Carlow Carlow	5	
Rev 4/2019 mps			Drink /	1 each		(Yes No					
			1								



### FOOD SERVICE

### **UNIT: 195- AURORA KITCHEN**

### **OPENING and CLOSING CHECKLIST**

Shift Checklist	Δ	M	P	Л		Comme	nts	
Sint Checklist	No	Yes	No	Yes		Conmic	1110	
All successions as avidence of theft	NO	V	NO	103				
All areas secure, no evidence of theft		1	STREET,	~				
Workers reported to work, no open sores no skin infections		7	-	×				
no diarrhea		3	_					
		X	_	*				
Kitchen is in good general appearance		1		×				
All kitchen equipment operational & clean		X		×				
All tools and sharps inventoried	LOW ES	X						
All areas secure, lights out, exits locked				×		T-0 10		
DISH MACHINE		Temp			Wash 150+	Rinse 18	30+	
Temperature according to manufacturer's specifications			Break		163	183		
and chemical agent used in Final Rinse			Lun		160	181		
			Dinn	er	163	188		
POT and PAN SINK		Temp	eratur	·e	Wash 110 F+	Rinse 110	F+ 200	ppm
Final Rinse Temps determined by chemical agent used			Break	fast	115	[18	20	ORPH
			Lune	ch	122	125	200	PAN
					113	16	2a	PPM
FREEZER and WALK-IN					Freezer 0 Or below	Walk-in 35-40 F in 35-40 F		
Record temperatures, Freezer and Walk-ins				AM	-2.1	36.8	34,1	
Record temperatures, Freezer and Walk-ins				PM	- 1'	37	39	
DRY STORAGE	Temp	eratur	e 45-	80F	Spice Room	Store Rm		
Record temperatures Dry Storage Areas				AM	75	70 63		
Record temperatures, Dry Storage Areas				PM	65	63		
Water Temps & Handwash Areas	AN		PN					
	105-1	120	105-					
			10	0				1

Signature, Cook Supervisor (PM)

Signature, Cook Supervisor (AM)

3.18.20

FOOD SERVICE MANAGER

DATE



Secure Services

DAIE.	MARCH 17, 2020	20	TUESDAY	)AY		RREAKFAST		CVCT D.	17 Ti	ດ	
		2								ا،	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items		DL	Prod	Over
Pable	Dry Cereal	1 cup	308	63.06	42	VEGETARIAN					To the same of the
	Turkey Sausage Gravy	1/2 cup	25c	6336	154	Egg	Turkey Sausage	2 oz	159	SPW	1/2 Pm
Asven	Diced Potatoes	1/2 cup	1,50	01.60	081	2 each	2 each Steam Potato	1/2 c	180		OF ON
Bune	Biscuit	1 each	24	0330	RT		Bread	2 sl	RT	1200	P
7977	Margarine	1 pat		03.30	35	Diced Potatoes Margarine		1 pat	35	1	1
j,	Canned Fruit	1/2 cup	615	0220	RT	1 cup	uit	_	177	24.8	170
	Sugar	2 pkts	125	0230	RT	5	Sugar Sub	2 pks	RT	)	)
12 Braham	Coffee	8 oz	36	0230	183		Coffee	8 oz	183		
	Milk 2%	8 oz	775	06186	34	ė.	Milk 2 %	8 oz	X		1
			70 10				Diet Jelly	2 pkts	RT		1
ns veri	Portions verified by:			Meal Co	unt Docur	Meal Count Documentation	DOCUM	NTATIO			
	,		Population	ation 7	751	Staff					
Signature:	Stan		Population -ICE 64	-ICE 64	6	Ø	First cart out:	0440	<b>1</b> 0		
	Cook Supervisor		MARSHALLS	LS 58		Labeled &		A540		*	
Signature:	4th 2		Call Backs 🛱	Ø		Refrigerated	Signature	2 man	3		
1	Food Service Manager	r	Test Trays	4		(Yes) No	•				
Prepared by:	Johnny Sack 🔰	50	HS SNACK	Σ	Sack meal	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	SET U	<u></u>	
	Proteins	2 - 2oz	Protein	1 oz	TEST		/Allen			{	
	Bread	4 slices	Bread	2 slices		Test Sacks		35		Noon N	Š
of chechouse	Fruit	1 each	HYPER CALORIC	LORIC	CALL		/pretato			)	7
	Drink	1 each	Protein	2 - 20z	BACK	ĺ			200		
			Bread	4 slices		Labeled &	(SE		2	5	
			Cookie	1 each	TOTALS	Refrigerated					
Rev 09/9090 mrs			Drink	1 each		No					



Secure Services™

DATE:	MARCH 17, 2020	20	TUESDAY	)AY		LUNCH		CX	CYCLE:	က	
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health	alth	DI	Prod	Over
100	·	200	1	1	Tempo		Menu Items	18	Temp	Qty	Prod
2000	Taco Meat	1/2 cup	591021	2	.502.	VEGETARIAN	Ground Turkey	4 oz	280	10ale	Pan
Mourday	Spanish Rice	1/2 cup	1.5 car	OLJO	1950	Spanish Rice Rice	Rice	1/2 c	INº		. N Pan
5255	Beans	1 cup	\$ Call	02.30	20%	1 cup	1 cup Beans	1 c	190°	36%	4/14
She da	Salsa	1/2 cup	4 case	0060	L)		Stew Tomatoes	1/2 c	18/	Scare	MA
255	Shredded Lettuce	1/4 cup	3 cak	0%30	390	Beans	Shred Lettuce	1/2 c	390	3cau	MA
7	Shredded Cheese	1/4 cup	3 care	0830	39°	1.5 cups	Shred Cheese	1 oz	360	3con	MA
STAN STAN	Tortilla	2 each	Score	0,64	U		Tortilla	1 ea	XX	3cou.	MA
	(Flour or Corn)		6	l		1/2 cup	(Flour or Corn)		1		1
	Unsweet Tea	8 oz	,30 cax	0960	380	Tortilla	Unsweet Tea	8 oz	all a	23 Deak	MA
						4 each			2		
Portions verified by:	ified by:		1,144	Meal Con	unt Docu	Count Documentation	SERVICE DOCUMENTATION	ENTATIO			
			Population	ation 771		Staff 2					
Signature:	May 1		Population -ICE	1-ICE 649	6		First cart out:	60100			
	Cook Supervisor		MARSHALLS			Labeled &	1	57.77			
Signature:	145		Call Backs	7		Refrigerated		MACK	0		
	Food Service Manager	ır	Test Trays			(Yes No					
Prepared by:	Johnny Sack		HS SNACK	M	Sack meal	Johnny Sack Meal Counts	ME.	MEAL TRAY SET UP	Y SET U	<u> </u>	
	Proteins	Z-20z	Protein	1 oz	TEST		Carred			Const	
	Bread	4 slices	Bread	2 slices		Test Sacks	Liter /	2/2			_
	Fruit	1 each	HYPER CALORIC	LORIC	CALL		Chase			72	_
	Drink	1 each	Protein	2 - 20z	BACK		)		1		
\	\		Bread	4 slices		Labeled &	April		5	LACO MERTE	<u> </u>
\			Cookie	1 each	TOTALS	Refrigerated	5 3 3		LY NIG	ک <u>ي</u>	
Rev 02/2020 mps			Drink	1 each		(Yes) No					
						)					



DATE:	MARCH 17, 2020	120	TUESDAY	AY		DINNER		CYC	CYCLE:	ന	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu	Special Instructions	Diet For Health Menu Items	ealth	DL	Prod	Over
- Hous	Chicken Paffy	4 oz	(3 PMS	1400	196	VEGETARIAN	Chicken Patty	4 oz	10%	(2PVS	
Magn	Whipped Potato	1/2 cup	Spns	00h]	174°	er		1/2 c	0721	Signe	0
	Gravy	1/4 cup	0			3 oz	3 oz Peas	1/2 c		LOPUS	0
Alam -	Peas & Carrots	1/2 cup	10 PMS	1100	18	Whipped Potato Carrots	Carrots	1/2 c	1870	1122	0
Abv	Bread	2 slices	Shive	1400	RT	1 cup	1 cup Bread	2 sl	RT	zbin	0
Baldey - Margarine	Margarine	1 pat	1.05	1400	370	Jelly 2 pkts Margarine	Margarine	1 pat	370	1.05	0
Sandoval	Sarplova Fruit Cobbler	1/2 cup	26001 1500	1500	380	Wheat Bread	Wheat Bread Canned Fruit	1/2 c	RT	165	0
HOSSOM	HOSSAIN-Drink w Vit C	8 oz	,39cK	1300	340	2 slices	2 slices Unsweet Drink	8 oz	320	~	0
						Margarine 2 pats					
Portions verified by:	ified by:	8		Meal Co	unt Docu	Count Documentation	SERVICE DOCUMENTATION	MENTATIC	NO	,	
	(	\	Population	ation 75		Staff					
Signature:	4:10N	R	Population -ICE	ı -ICE			First cart out:	100			
	Cook Supervisor	7	MARSHALLS	ST		Labeled &	Last cart out:	1640		. 6	1
Signature:	145		Call Backs	2		Refrigerated	Signature	V V	na	7	\ .
	Food Service Manager	er	Test Trays	<u>,</u>	,	Yes / No				0	
Prepared by:	Johnny Sack		HS SNACK	K	Sack	Johnny Sack Meal Counts	W	MEAL TRAY SET UP	Y SET U	<u> </u>	
	Proteins	2 - 2oz	Protein	1 02	YEST		(				
	Bread	4 slices	Bread	2 slices		Test Sacks	Pear	Cobbie	100	Pokas	
	Fruit	1 each	HYPER CALORIC	LORIC	CALL		7	5	ر	)	D D
	Drink	1 each	Protein	2-20z	BACK						
	\		Bread	A slices		Labeled &					
_			Cookie	1 each	TOTALS	Refrigerated	<u>である</u>		Th'	Mickey	
Rev 02/2920 mps			Drink/	1 each		Yes / No			:		
\			\								



### **FOOD SERVICE**

### **UNIT: 195-AURORA KITCHEN**

### **OPENING and CLOSING CHECKLIST**

Date: 3.18.70			- B		0400 AN			) PM
Shift Checklist		M	Pl	Ψ		Comme	nts	
	No	Yes	No	Yes				
All areas secure, no evidence of theft		X						
Workers reported to work, no open sores		K		/				
no skin infections		X		/				
no diarrhea		X		/				
Kitchen is in good general appearance				/	, ,			
All kitchen equipment operational & clean			X		Kettle	mot t	wor	King
All tools and sharps inventoried				/				
All areas secure, lights out, exits locked				/				
DISH MACHINE		Temp	eratui	·e	Wash 150+	Rinse 18	80+	
Temperature according to manufacturer's specifications			Break	fast	155	187		
and chemical agent used in Final Rinse			Lun	ch		a		
			Dinr	er	155	135		
POT and PAN SINK		Temp	eratui	·e	Wash 110 F+	Rinse 110	F+ 2	00 ppm
Final Rinse Temps determined by chemical agent used			Break	fast	112	15	$\propto$	pom
			Lun	ch	131	148	2	no ppm
	Dinner				113	110	2	Ob from
FREEZER and WALK-IN	Temperature				Freezer 0 Or below	Walk-in 35-40 F	Walk in	-   100
						35-40	F	
Record temperatures, Freezer and Walk-ins				AM	-0	36	39	
Record temperatures, Freezer and Walk-ins				PM	-3.1	33.1	37	4
DRY STORAGE	Temp	eratur	e 45-		Spice Room	Store Rm		
Record temperatures Dry Storage Areas				AM	62	(e3		
Record temperatures, Dry Storage Areas				PM	68			
Water Temps & Handwash Areas	AM		PN					
	105-1	20	105-	120				
	112		111					

Signature, Cook Supervisor (AM)

11 -----

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



		er.	g	A	h	u	A	T	7	d	10	1	T					T	T	T			Т				1
N.		Over	Prod	A	ש	1	, V	1_	V	U	10	1						1		1	ž			8	0		
ervices <sup>1</sup>	က	Prod	Aty	1 2 pros	- PX	51.	( (	\$	114	740	1						18	<b>//</b>			Sugar	)		JSas			
Secure Services M	CYCLE:	DI	Temp	186	75	4	300		RT	90	3			ľ		(-	17		Y SET U		70	Sh Sh		1	)		
	CY	ılth	22	1 c	2 ea	2 pkt	2 oz		2 pkts	8 oz	8 oz		ENTATI		V 1 1	んしん	M		MEAL TRAY SET UP	7	T	50		-	 {		
		Diet For Health	Menu Items		Ø	ďn,	Turkey Sausage		qn				SERVICE DOCUMENTATION		First cart out: Oth	t out: $O$			ME	-	60,00			0000	CARILLY IN		
			EAT	Oatmeal	Peanut Butter Pancakes	2 oz Diet Syrup	Turkey		Sugar Sub	Coffee	Milk 2%	-den	SERVICE		First can	Last cart out:	Signature	)			5	3		Č	3		
	FAST	ructions		RIAN	it Butter	2 02						A BOOK , J. 45		b				No	Sack unts							No	
	BREAKFAST	Special Instructions		VEGETARIAN	Peanu								tation	Staff 4		Labeled &	Refrigerated	Yes	Johnny Sack Meal Counts		Test Sacks			Labeled &	Refrigerated	Yes )	1
	岡	Spe	ļ		_		<del> </del>						ımen		-		Refr	_			Test			Lab		X	1
		Menu	dmar.	80	175	1 d	186	CH	RT	28	4		int Doc	33	<b>₹</b> 634				Sack	TEST		CART	BACK		TOTALS		
	ESDAY	Begin	1	0345	3300	880	088C	333	888	83	24.80		Meal Count Documentation	tion (	-ICE	LS 59	ત	(F)			2 slices	ORIC	2 - 20z	4-slices	1 each	1 each	
	WEDNES	Amt Prep		Vy ba	) Xq	न जार ८	33/4	BX	14 BX	1040	コナニ	- i		Population	Population -ICE	MARSHALLS	Call Backs A	Test Trays	HS SNACK	Protein	and /	HYPER CALORI	Protein	Bread	Cookie	nk	
L	T		+	7							_				Poj	M.	Ca	Ţ	HE					Bre	ပိ	Drink	
	20	Serv		1 cup	2 each	1/4 cup	2 oz	2 pats	2 pkts	8 oz	8 oz				10	1	_	jr.		2 - 20z	4 slices	1 each	1 each				
	.8, 20	sme					зgе							•	din	sor	K	Manage	ack	Si							
	MARCH 18, 2020	Menu Items		eal	akes		Turkey Sausage	arine		o	2%		)y:	00	110	Jook Supervisor	4	Food Service Manager	Johnny Sack	Proteins	Bread	Fruit	Drink				
	MA			Oatmeal	Pancakes	Syrup	Turk	Margarine	Sugar	Coffee	Milk 2%		ified l		V	Cook	1	Food									
İ	DATE:	Prepared by:		0,	<u>ځ</u> .	HONCISCO.	2	Moraham	3	d			Portions verified by:		ture:	1	ture:		Prepared by:							Rev 02/2020 mps	
		Preps	Ċ	4000	7000	34	gast 1	A Se	という	9	2 '		Porti		Signature:		Signature		Prepa							Rev 02/	



		<i>-</i>					:	Sec	Secure Services	ices™	
DATE:	MARCH 18, 2020	20	WEDNESI	ESDAY	Y	LUNCH		CXC	CYCLE:	က	
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health	1th	DI	Prod	Over
		Size	$\neg$	Frep	Temp		Menu Items	83	Temp	Qty	Prod
There	BBQ Chicken bits	4 oz		0200	.68)	VEGETARIAN	Chicken Bits	4 02	019/	541 081	Pan
Novigo	Pinto Beans	1 cup	300%	0410	203°	Cheese	Pinto Beans	1 c	381		8
Cooline	Potato Salad	1/2 cup		0630	390	3 oz	3 oz Potato Salad	1/2 c			N/A
Cach	Cole Slaw	1/2 cup	6. scare 0600	0090	390	Pinto Beans Cole Slaw	Cole Slaw	1/2 c	300	$\overline{}$	NA
			l	)	-	1.5 cups	w diet dressing		1		(
Emal	Margarine	1 pat	1 care	0800	390		Margarine	1 pat	ė,	Cole.	4/7
3	Bun	1 each	Sagas	0350	RT		Bun	1 ea	RT		1/4
Tenores !	Yellow Cake	1/60 pc	1. Scare	0930	RT		Canned Fruit	1/2 c		1.5 COK.	WA
	Unsweet Tea	8 oz	SOCOK	0%0	<i>}</i>		Unsweet Tea	8 oz	28	30ch	W//4
		,									
Portions verified by:	ified by:			Meal Co	Count Documentation	nentation	SERVICE DOCUMENTATION	ENTATIC			
	,		Population		13	Staff					
Signature:	Mach		Population	1-ICE 63	2		First cart out:	Ø:0/			
	Cook Supervisor		MARSHALLS Sq	LS ST		Labeled &		11:25			
Signature:	182		Call Backs	7.		Refrigerated	Signature	Dall	3		
	Food Service Manager	ır	Test Trays	•		(Fest) No	)				
Prepared by:	Johnny Sack	\	HS SNACK	×	Sack	Johnny Sack Meal Counts	ME,	MEAL TRAY SET UP	r set u	<u> </u>	
	Proteins	2 - 2oz	Protein	1 02	TEST		7 1 0	40//2.3		12)	
	Bread	4 slices	Bread	2 slices		Test Sacks	5 % S	3	3	35	
	Fruit	1 each	HYPER CALORIC	Lokic	CALL		Sala	CORE	_ ა	>200	
	Drink	1 each	Protein /	2 - 20z	BACK				000	5	
\			Bread	4 slices		Labeled &	0,0		NAU	NEX CARRY	<u> </u>
\			Cookie	1 each	TOTALS	erated	SCON		5	)	
Rev 02/2020 mps			Drink	1 each		(Ye) No			1500 1	č	



Secure Services TW

DATE:	MARCH 18, 2020	20	WEDN	WEDNESDAY		DINNER		CVCLE	i E	cr	
;		Serv		Begin	Menn	Special Instructions	Diet For Hoolth				T
Frepared by:	Menu Items	size	Amt Prep		Temp		Menu Items		Temp	Oftv Oftv	Prod
peach	Fidelo	1/2 cup	CO	1130	NO	VEGETARIAN	Fidelo	1/2 c	20	l po	Des
	w Meat Sauce	1/2 cup	0d 1001	1130	170	Meatless Sauce w Meat Sauce	w Meat Sauce	1/2 c	2	l pp.	000
Peret	Green Beans		$\sim$	1300	165	1/2 cup	Green Beans	$\vdash$	92	28	
	w Onions	1/2 cup	3	1200	165		w Onions	1/2 c / 6	65	3 Bar	
17	Shredded Lettuce	1/2 cup	38	1400	33		Shred Lettuce	1/2 c	3	15.6	
70 HANGIR	Dressing	1 oz	27	14uD	RT		Diet Dressing		4	SA	1
1	Garlic Bread	$2  \mathrm{sl}$	300	1500	RT		Bread	2 sl	F	& loor	\
そのいかいりん	Margarine	1 pat	5-	1300	33		Carrots	1/2 c /	65	Dan	
	Gelatin Rodoling	1/2 cup	- 908	1530	33		Canned Fruit	1/2 c	33	Oan	
HOSSAIN	Drink w Vit C		15PK0	1200	40		Unsweet Drink	8 oz	2	5	
Portions verified by:	ified by:		In Take Meal	Meal Cor	unt Docu	Count Documentation	SERVICE DOCUMENTATION	ENTATION			
	, , , , , , , , , , , , , , , , , , ,		- Population	ation /	63	Staff /O					
Signature:	toturell	_	Population -ICE	•	689		First cart out:	1546	1 -		
	Cook Supervisor		MARSHALLS	LLS 59	,	Labeled &	Last cart out:	165	0		
Signature:	145		Call Backs	(		Refrigerated	Signature	P. P. P.	100	7	
	Food Service Manager		Test Trays			(Yes No	1				
Prepared by:	Johnny Sack		HS SNACK	K	Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	SET U	٨	
	Proteins	2 - 2oz	Protein	1 02	TEST				Г		
	Bread	4 slices	Bread	2 slices		Test Sacks				4	_
	Fruit	1 each	HYPER CALORIC	LORIC	CALL		Selle	700	シ	Pa Pa	500
	Drink	1 each	Protein	2 - 20z	BACK						
			Bread	4 slices		Labeled &	JANES J	_			
			Cookie	1 each	TOTALS	Refrigerated		(	×	00	_
Rev 02/2020 mps			Drink	1 each		Yes No	Jean	3	4	なるな	3



### **FOOD SERVICE**

### **UNIT: 195-AURORA KITCHEN**

### **OPENING and CLOSING CHECKLIST**

Date: 3-19-20				Time	:6406 AN	1 Time	1700	) PM
Shift Checklist	A	M	Pl	M		Comme	ents	
	No	Yes	No	Yes			i	
All areas secure, no evidence of theft		~	TEST.					
Workers reported to work, no open sores		V		/				
no skin infections		K		/				
no diarrhea		X		/				
Kitchen is in good general appearance		X		/				
All kitchen equipment operational & clean		4	X		Kettle	not'	work	ing
All tools and sharps inventoried		X		/				0
All areas secure, lights out, exits locked				/				
DISH MACHINE		Гетр	eratui	re	Wash 150+	Rinse 18	80+	
Temperature according to manufacturer's specifications			Break	fast	153	18	a	
and chemical agent used in Final Rinse			Lun	ch	135	8.	5	
			Dinn	ner	155	135		
POT and PAN SINK	7	Гетр	eratui	re e	Wash 110 F+	Rinse 110	F+ <b>2</b> 0	0 ppm
Final Rinse Temps determined by chemical agent used			Break	fast	112	115		proppro
			Lune	ch	110	115	5	woppm
Final Kinse Temps determined by chemical agent used			Dinn	er	iii	115	2	DOPPM
FREEZER and WALK-IN	Te	mper	ature		Freezer 0	Walk-in	Walk-	711
		•			Or below	35-40 F	in	
77 1 1 77 11 1				A 3. C		2.	35-40 I	i e
Record temperatures, Freezer and Walk-ins				AM	- 5	36	39	
Record temperatures, Freezer and Walk-ins	an .		45.1	PM	- 4.1	Store Rm	30.0	t
DRY STORAGE	Tempe	eratur	e 45-		Spice Room			
Record temperatures Dry Storage Areas				AM	60	64		
Record temperatures, Dry Storage Areas				PM	90	60		
Water Temps & Handwash Areas	AM		PN	Л				
	105-1		105-					
	115		112					

Signature, Cook Supervisor (AM)

3/19/20
DAT

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



į,			_	4			_				1	_		_					-,-					We co	_		
		Over	Prod	0	0		1	1			1	)										7			د	)	
VICESTA	က	Prod	Qty	275	Thomas	1	1/28	4	7	210	300	2						\				Susas			Settee S	36	
Secure Services™	CYCLE:	DI	Temp	k	27	RT	2	RT	RT	200	707	<del> </del>		z	ĺ					MEAL TRAY SET UP					2	<u> </u>	
3	CXC			1 c	2 oz	2 sl	1 pat	1 ea	2 pks	-	1			NTATIO		OTH	ハチペ	2		L TRAY		大が大	\$		1		
		Diet For Health	Menu Items	Bran Flakes	Turkey Sausage 2	ad	Margarine	Fresh Fruit	Sugar Sub	Coffee	Milk 2 %			SERVICE DOCUMENTATION		First cart out:		Signature / /	カイ	MEA			12 to 15 to	17	Checum &	9	
ŀ	ST	ons	+			Ч	Ma	Fre	Sug	ු වී	Mi			SS		Fir	Lag	Sig				4	<u> </u>				_
	KFA	ıstructi		VEGETARIAN	Eggs	2 e								آنه	ф			70	No	Johnny Sack Meal Counts		rn.				þ	No
	BREAKFAST	Special Instructions		VEGE										entation	Staff		Labeled &	Refrigerated	Yes	Johnny Meal Co		Test Sacks			Labeled &	Refrigerated	Yes)
41			dwai	189	8	RT	9	RT	RT	8	100			Count Documentation	4	Ō				Sack	TEST	(	CALL	BACK		TOTALS	
	DAY	Begin	riep	0345	3320 I	8	3330	<b>8</b> 80	3330	13801	120			Meal Con		ICE 648	15 Sq				701	2 slices	ORIC	2.36z	4 slices	1 each	1 each
	THURSDAY	Amt Prep	_	hasso ed	74	bas	12 bx	30 7 C	14 BX	140 E	38 E	)		A	Population	Population -ICE	MARSHALLS	Call Backs	Test Trays	HS SNACK	Protein	Bread /	HYPER CALORIC	Protein	Bread	Cookie	
Ц		Serv Ar	Ŧ	1 cup	2 oz 3	1 pc	1 pat	1 each	2 pks		8 oz	9	$\vdash$		+	Po	<u>K</u>	Ca	Te	H					Bre	\$	Drink
(	020	Se j	-	1 c	2	-1	1 p	1 eg	2 p	8 02	δ.					Z Z	$\wedge$		ger		2 - 20z	4 slices	1 each	1 each			
	MARCH 19, 2020	Menu Items		Cream of Rice	Turkey Sausage	Coffee Cake	Margarine	Fresh Fruit	Sugar	Coffee	Milk 2 %			fied by:	1000	- / Month	Cook Supervisor	4+ N	Food Service Manager	Johnny Sack	Proteins	Bread	Fruit	Drink			
	DATE	Prepared by:		2) - L	300	100×	Franks Margarine	Abraham Fresh Fruit	Colorer	1	Mikey			Portions verified by:	`	Signature:		Signature:		Prepared by:				_			Rev 02/2020 mps



Menu Special Instructions    Pemp   Menu Items   Menu Items									Sec	Secure Services III	/ICES IIII	
Menu Items   Serv   Amt Prep   Begin   Menu   Special Instructions   Diet For Heam Enchilada Casserole   1 cup   HO  \text{LOCO}   CP2O   CP3O   CP3O	JATE:	MARCH 19, 202	02	THUR	SDAY		LUNCH		CX	CYCLE:	က	
Problem   Part	epared by:		Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Hes	ılth	DI	Prod	Over
Processing   1 cm   1/2 cm			SIZE	11 4/13	- 13	Temp		Menu Item	81	Temp	Qty	$\mathbf{Prod}$
Spanish Rice         112 cup         ₹5 lbs         C7400         ₹50         Pinto Beans         Pinto Beans           Salsa         12 cup         ₹60 lbs         C620         ₽1         1 cup         15 cup         12 cu	E S		1 cup	MO 18	3	280	VEGETARIAN	Hamburger	3 oz	1720	5Teat	1
Pinto Beans   1 cup   150   192   152   194   1 cup   152 cup   140   152 cup	Jumar		1/2 cup		5	1750			1 c		Conx	1
Salad         112 cup         140 Cog O Cog O Combresing         T coup         12 cup         12 cup <td>herg</td> <td>_</td> <td>1 cup</td> <td>150 lbs</td> <td>0530</td> <td>1<u>0</u></td> <td>Pinto Beans</td> <td>Pinto Beans</td> <td></td> <td><u>e</u></td> <td>8</td> <td>000</td>	herg	_	1 cup	150 lbs	0530	1 <u>0</u>	Pinto Beans	Pinto Beans		<u>e</u>	8	000
Salad  Dressing  Dressing  Dressing  Dressing  1oz  Olice C800  All  Dressing  Cornbread  I pc    C020 All  Dressing    10z Olice C800   All  Diet Baked    Apple Crisp   1/2 cup   All    Abstract Apple Crisp   1/2 cup   All   Abstract Apple Crisp   1/2 cup   All   Abstract Apple Crisp   1/2 cup   All   Abstract Apple Crisp   1/2 cup   All   Abstract Apple Crisp   1/2 cup   All   Abstract Apple Crisp   1/2 cup   All   Abstract Apple Crisp   1/2 cup   All   Abstract Apple Crisp   1/2 cup   All   Abstract Apple Crisp   All   Abstract A	enghong	Salsa	1/2 cup	14cs	833	77	1 cup	Salsa	1/2 c	8	4 can	-1
Dressing  Dressing  Dressing  Dressing  Dressing  Dressing  Dressing  Driet Bread thurbugat  Margarine  1 pat 1 pc	Robert	Salad	1/2 cup	462	0830	4		Salad	1 c	42	17	1
Cornbread 1pc   Pod CA20 RT   Bread thubugat   Baked barbed by:  Baked Apple Crisp   1/2 cup   POD CA20   APT   Bread thubugat    Baked Apple Crisp   1/2 cup   POD CA20   APT    Index by:    Meal Count Documentation   Staff   Apple	DAN LONG	Dressing	1 oz	1	0800	4		Diet Dressing	1 02	RT	578	1
Margarine         1 pat         1000         250         Retchup           Baked Apple Crisp         1/2 cup	TOENW	Cornbread	1 pc		833	RT		Bread Hambungal	.BARI	RT	S Park	1
Baked Apple Crisp 1/2 cup 1/2	of the state of th	Margarine	1 pat		Cogo	35		Ketchup	1 pkt	RT	7	1
Unsweetened Tea   8 oz   140   0000   140   150   140   150   140   150   140   150   1	12 P	Baked Apple Crisp	1/2 cup	25×	0690	4		Diet Baked Apple	1/2 c	ट्	4 Eem	
Food Supervisor   Population FOT   Staff   S	Giolen	Unsweetened Tea	8 oz	077'	0600	3		Unsweet Tea	8 oz	2	2	1
Population 1CE 6 48   First cart out: Cook Supervisor   MARSHALLS 79   Labeled & Last cart out: Albert   Call Backs   Sack   Johnny Sack   HS SNACK   Fruit   Leach   HYPER CALORK   CALL   Drink   Leach   Protein   1 each   Protein   2 · 20z   BACK   BACK   Bread   4 slices   Bread   Bread   4 slices   Bread   Bread   4 slices   Bread   B	rtions ver	ified by:				int Docu	\	SERVICE DOCUM	ENTATIC	Z	2	
Cook Supervisor       MARSHALLS       A       Labeled & Last cart out:         Cook Supervisor       MARSHALLS       A       Labeled & Last cart out:         Food Service Manager       Call Backs       Refrigerated       Signature         Food Service Manager       Test Trays (1)       Sack Yes       Monny Sack				Popul		#	ب					
Cook Supervisor MARSHALLS A Labeled & Last cart out:  Food Service Manager Test Trays (1)  Food Service Manager Test Test Test Test Test Test Test Test	nature:	Keyad		Population	9	13		First cart out:	0201	_		
Food Service Manager       Test Trays       Test Trays       Yes       No.       Signature         Johnny Sack       HS SNACK       Meal Counts       Meal Counts       Meal Counts       Meal Counts         Proteins       2 - 2oz       Protein       1 oz       TEST       Meal Counts       Meal Counts         Bread       2 slices       Test Sacks       Coll       Coll         Fruit       1 each       HYPER CALORK       CALL       Coll         Bread       4 slices       BACK       Enchiloda         Bread       4 slices       BACK       Enchiloda         Cookie       1 each       TOTALS       Refrigerated       W Pice         Drink       1 each       TOTALS       Refrigerated       W Pice		Cook Supervisor		MARSHAI		B	Labeled &	Last cart out:	145			
Food Service ManagerTest TraysImage: Sack and DrinkYesNo.Johnny Sack Bread2 - 2ozProtein1 ozTESTMeal CountsProteins2 - 2ozProtein2 slicesTest SacksBread4 slicesBACKCALLDrink1 each4 slicesBACKEnchricatedCookie1 eachToTALSRefrigeratedCookie1 eachToTALSRefrigeratedDrink1 eachToTALSRefrigerated	gnature:	7HV		Call Backs	(		Refrigerated	Signature	(Y	par		
Johnny SackHS SNACKMealMeal CountsME.Proteins2 - 2ozProtein1 ozTESTMeal CountsMeal CountsBread4 slicesBread2 slicesTest SacksCollFruit1 eachHYPER CALORKCALLBACKEnchricalDrink1 each4 slicesBACKEnchricalCookie1 eachTOTALSRefrigeratedW/ QiceDrink1 each1 eachTotalsMy Qice		Food Service Manager		Test Trays								
Proteins       2 - 2oz       Protein       1 oz       TEST       Test Sacks       Colosig       Test Sacks         Fruit       1 each       HYPER CALORK       CALL       BACK       BACK         Drink       1 each       4 slices       BACK       Enchiloda         Cookig       1 each       TOTALS       Refrigerated       W/ Pice         Drink       1 each       Totals       Refrigerated       W/ Pice	epared by:			HS SNACE	) >	Sack /meal	Johnny Sack Meal Counts	ME	AL TRA	Y SET U		
Fruit 1 each HYPER CALORIC CALL  Drink 1 each Protein 2 slices  BACK  Bread 4 slices  Cookie 1 each TOTALS Refrigerated  W Pice		Proteins	2 - 2oz	Protein	1 oz	TEST						
Fruit 1 each HYPER CALORK CALL  Drink 1 each Protein 2 - 2oz BACK  Bread 4 slices Labeled & Enchribeda  Cookie 1 each TOTALS Refrigerated  W Picce		Bread		Bread	2 slices		Test Sacks /	-	γ	Poico	(	
Drink 1 each Protein 2 - 2oz BACK  Bread 4 slices Labeled & Cookie 1 each TOTALS Refrigerated		Fruit	1 each	HYPER CAI	LORK	CALL	\	Cogniovad	1	7	tialo	Z
Bread 4 slices Labeled & Cookie 1 each TOTALS Refrigerated		Drink	1 each	Protein	2 - 20z	BACK	_			1		
Cookie 1 each TOTALS Refrigerated				Bread	4 slices		Label96 &	Enehilada		3		
V Page	0000/00			Cookig	1 each	-		w zice		Ų	Beans	
Togon 1 cach	02/2020 mps	<b>70</b>		Uryńk	l each		Yes No					



Prod Over Bar B misson Prod Qty 50 3 Secure Services m MEAL TRAY SET UP Temp CYCLE: Dľ O SERVICE DOCUMENTATION 1/4 c 1/2 c 1/4 c 3 oz l pk 8 oz Raw Veggies Molv<sup>E</sup>1 c Diet For Health Menu Items Unsweet Drink Grilled Onions Last cart out: Salsa Grilled Peppers First cart out: Eggs Pinto Beans Signature Potatoes 2 each Steamed Chicken 1/2 cup Mustard Special Instructions <sup>o</sup>Z **VEGETARIAN** DINNER Meal Counts Johnny Sack Staff Refrigerated TOTALS Refrigerated Test Sacks Formulation 775 Staf Labeled & Labeled & Yes Menu Temp CALL BACK TEST Sack meal  $\mathbf{R}\mathbf{T}$ 0 Population ·ICE 706 Marshalls 59Begin Prep 2 - 20z4 slices 2 slices THURSDAY 1 each 1200 1 each 40k 00/10/10/00 1 oz コロセ HYPER CALORIC HS SNACK Call Backs Test Trays Amt Prep 3 000 2 X X ダ 9 15 PK Protein Protein Cookie Bread Bread Drink 1/2 cup 1/4 cup 1/2 cup 1/4 cup 2 each 1 cup 2 - 20z1 each 1 each Serv 1 pat 8 oz size 4 oz MARCH 19, 2020 Food Service Manager Menu Items Johnny Sack Fajita Meat/bits Grilled Potatoes look Supervisor Grilled Peppers Grilled Onions Refried Beans Drink w Vit C Proteins Bread Drink Fruit Margarine Tortillas Portions verified by: Salsa Prepared by: Rev 02/2020 mps Prepared by: DATE: Signature: Signature:



### **FOOD SERVICE**

### **UNIT: 195- AURORA KITCHEN**

### **OPENING and CLOSING CHECKLIST**

Shift Checklist	A	M	Pl	I		Comme	nts	
	No	Yes	No	Yes				
All areas secure, no evidence of theft		X				-14		
Workers reported to work, no open sores		×		X				
no skin infections		X		X				
no diarrhea		X		X				
Kitchen is in good general appearance		×		X				
All kitchen equipment operational & clean		X		X				
All tools and sharps inventoried		1		X				
All areas secure, lights out, exits locked	554			X				
DISH MACHINE		Temp	eratuı	·e	Wash 150+	Rinse 18	+0	
Temperature according to manufacturer's specifications			Break	fast	164	183		-
and chemical agent used in Final Rinse			Lun	ch	155	180		
			Dinn	er		188		
POT and PAN SINK		Temp	eratui	·e	Wash 110 F+	Rinse 110	F+ 20	0 ppm
Final Rinse Temps determined by chemical agent used			Break	fast	115	117	5	20 08 pm
			Lune	ch	112	115		word
Final Rinse Temps determined by Chemical agent used	5.		Dinn	er	113	110	12	OPPM
FREEZER and WALK-IN	Т	emper	ature		Freezer 0 Or below	Walk-in 35-40 F	Walk- in 35-40	
Record temperatures, Freezer and Walk-ins				AM	-1.3	367	381	
Record temperatures, Freezer and Walk-ins				PM	-1	3612	39	
DRY STORAGE	Temp	eratur	e 45-	80F	Spice Room	Store Rm		
Record temperatures Dry Storage Areas				AM	75	60		
Record temperatures, Dry Storage Areas				PM	64	<b>63</b>		
XX 4 TO 0 H 1 A	43	<u> </u>	Di	ſ				
	AN	1	PN	۸T				1
Water Temps & Handwash Areas	105-1	20	105-	120				

Signature, Cook Supervisor (AM)

3.20.20 DATE

Signature, Cook Supervisor (PM)

3.23.20

FOOD SERVICE MANAGER

DATE



DATE:	MARCH 20, 2020	20	FRIDAY		RR	RREAKFAST		NA.	CVCI D.	G	
				] ا		TOTTIVE			ישרול	0	
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health	alth	DI	Prod	Over
V		SIZE		Frep	T'emp		Menu Items	ns	Temp	Qty	Prod
TAME I	Dry Cereal	1 cup	3,565	0330	72.1	VEGETARIAN	Dry Cereal	1 c	121	;	1
CIVIN	Cream Beef Gravy	1/2 cup	15,5	0330	199		Peanut Butter	1 oz	121	Spu	lan
A SUGH	Fried Potatoes	1/2 cup	1,503	0200	190	Peanut Butter Stm Potatoe	Stm Potatoe	1/2 c	190	S)	100
70MJ	Biscuit	1 each	268	02.00	77	1.0z	1 oz Biscuit	1 ea	RT	1,00	P
	Margarine	1 pat	1.25cs	0330	37		Canned Fruit	1/2 c	12		(
Everage	Sugar	2 pkts	.5003	0530	121		Sugar Sub	2 pks	127		1
/	Coffee	8 oz	3005	0336	181		Coffee	8 oz	182	1	)
	Milk 2%	8 oz	725cc	0376	33		Milk 2%	8 oz	33		)
Portions verified by:	fied by:			Meal Co	unt Docur	Count Documentation	SERVICE DOCUMENTATION	<b>IENTATIC</b>	N		
	(		Popule	Population 2	~	Staff	•				
Signature:	Ham		Population -ICE	-ICE 645	40	Ø	First cart out:	0430			
	Cook Supervisor		MARSHALLS 5	ts st		Labeled &	Last cart out:	0535			
Signature:	1797		Call Backs	8		ted	Signature	244			
	rood Service Manager	r	Test Trays	4		(Yes) No		ĭ			
Prepared by:	Johnny Sack $\mathscr{HO}^{\star}$	*	HS SNACK	Σ	Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	   _	
Who change to	Proteins	2 - 2oz	Protein	1 oz	TEST		1			3	
Scarionia	Bread	4 slices	Bread	2 slices		Test Sacks	glact	pota-to		200	
	Fruit	1 each	HYPER CALORIC	LORIC	CALL	0					
	Drink	1 each	Protein	2 - 20z	BACK	7					
			Bread	4 slices		Labeled &	Bisour		Cerca,	7	
			Cookie	1 each	TOTALS	Refrigerated			•	ر	
Rev 02/2020 mps			Drink	1 each		(Yes) No					



an Si	က		+		$\neg$	1	1	1	58 bys	1	1 100	1										Slaw		-	
Secure Services			_	W 25	200						=	10	J			ľ	-	5	T UP			1			4 4 4
secure	CYCLE:	DIC	+		2 4	1	2			# 38	4	-	NOLL		10		0110	3	RAY SE		POTOTOPS	T (Sec.)		-	(
	C —	ealth		1/2 C	10			1 pk	2 sl	1 pat	sauce es	8 02	MENTA		じん	3	1		MEAL TRAY SET UP	-	2	Charles			
	i.	Diet For Health	T C - II	Luna Salad	Green Beans	1/2 cup Coleslaw	w diet dressing	Ketchup	Bread	Margarine	Fresh Fruit poesanglea	Unsweet Tea	SERVICE DOCUMENTATION		First cart out:	Last cart out:	Signature		M		Rosini	Deam		ara	
	LUNCH	Special Instructions	VECETABIAN	VEGETALIAN.	Egg Salad	1/2 cup							lentation	Staff 3		Labeled &	Refrigerated	(Yes No	Johnny Sack Meal Counts		Test Sacks //	\		Labeled &	
		Menu Temp	4	\$	无	97		RT	RT	35	AT	CF	Meal Count Documentation	40	5				Sack	TEST		CALL	BACK		
	ر ایخ	Begin Prep	676/0	248	0.130	$\sim$		0000	Capo	080	083	OBO	Meal Co	ation 702	I-ICE	LLS 57	8	_	K	1 oz	2 slices	LORIC	2 - 2oz	4 slices	
	FKIDAY	Amt Prep	200	200	tas	5/200		2	58 hz	100	12an	9h.		Population	Population -ICE (45	MARSHALLS	Call Backs	Test Trays	HS SNACK	Protein	Bread	HYPER CALORI	Protein	Bread	
	071	Serv	1/2 cun	1/2 cup	1/2 cup	1/2 cup		1 pk	2 sl	1 pat	1 each	8 oz						ər		2 - 2oz	4 slices	1 each	1 each		
00 00 1100 00 010	MAKCH 20, 2020	Menu Items	Tuna Salad	Grilled Potatoes	Green Beans	Coleslaw		Ketchup	Bread	Margarine	Brownie	Unsweet Tea	fied by:		Lossad	Cook Supervisor	147	Food Service Manager	Johnny Sack	Proteins	Bread	Fruit	Drink		
ET V	DAIE.	Prepared by:	2. Thena		25.7	600	3	Curac	Ę,	Burran	popert	٤	Portions verified by:		Signature:		Signature:		Prepared by:						



DATE:	MARCH 20, 2020	20	FRIDAY	X		DINNER		CYC	CYCLE:	က	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth 18	DL	Prod	Over
Perez -	Chili Mac	1 cup	13 PMS	1100	202	VEGETARIAN	Ground Turkey	4 oz	1960	177	0
						Cheese Pasta	Pasta	1/2 c	199	122	6
Perez-	Pinto Beans	1 cup	13Pms	100	213°	3 02	3 oz Pinto Beans	1 c	213	13/20	2
Perez-	Corn Bahadr	1/2 cup	872	1100	201		Carrots	1 c	1840	5	0
しご	Garden Salad	1/2 cup	36,75	1400	37°	Pasta	Salad	1/2 c	340	36,7	0
20horg; Dressing	Dressing	1 oz	3,503	14,00	RT	1 cup	Diet Dressing	1 oz	Kq	105	0
ころこ	Roll	1 each	4 CS	1400	RT		Roll	1 ea	RT	465	0
J.Guoyo2	2 ahong)(-Margarine	1 pat	100	1400	RT	Pinto Beans Margarine	Margarine	1 pat	29	83	0
HOSSON	HOSSON - Drink w/Vit C	8 oz	, yecs	1300	35°	1.5 cups	Unsweet Drink	8 oz	250		0
							5				
Portions verified by:	ified by:	,		Meal Co	unt Docui	Count Documentation	SERVICE DOCUMENTATION	ENTATIC	N		
		\	Population	ation 701	1	Staff					
Signature:	A. 100/1	R	Population -ICE	1-ICE 646	9		First cart out:	1500			1
	Cook Supervisor	>	MARSHALLS	LLS SY	,	Labeled &	Last cart out:	1640			\
Signature:	46h		Call Backs	0		Refrigerated	Signature /	A S	1	Z.	
	Food Service Manager	ìr	Test Trays	2		No					
Prepared by:	Johnny Sack		HS SNACK	K	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	H.	
	Proteins	2 - 2oz	Protein	1 0z	TEST						
	Bread	4 slices	Bread	2 slices		Test Sacks	V			750	
	Fruit	1 each	HYPER CALOPIC	LOPIC	CALL		2210G	1011			
	Drink	1 each	Protein	/2 - 2oz	BACK						
			Bread	4 slices		Labeled &	C		5.5	-	
/			Coolde	1 each	TOTALS	Refrigerated	Seans				
Rev 02/2020 mps			Drink	1 each		Yes/ No	7		<i>&gt; &gt; &gt; &gt; &gt; &gt; &gt; &gt; &gt; &gt;</i>	1 1 1 2 C	
Q		\				)					



### FOOD SERVICE UNIT: 195- AURORA KITCHEN

### **OPENING and CLOSING CHECKLIST**

Date: 3/2/20					:0700 AM			רי _	PM
Shift Checklist		<u>M</u>	Pl	_		Comme	ents		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		LK							
Workers reported to work, no open sores		X		X					
no skin infections		X		X					
no diarrhea		X		X					
Kitchen is in good general appearance		X		X					
All kitchen equipment operational & clean		X	X	*	Lourge ME	HLL NO!	- UD	Men	4
All tools and sharps inventoried		X		X	-0.7				1
All areas secure, lights out, exits locked	1505	150		X					
DISH MACHINE	,	Temp	eratui	·e	Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications			Break		154	181			
and chemical agent used in Final Rinse			Lune	ch	150	100			
			Dinn	er	152	183			
POT and PAN SINK		Гетр	eratur	e	Wash 110 F+	Rinse 110	F+	200	opm
Final Rinse Temps determined by chemical agent used.			Break	fast	115	117		70	Odona
			Lunc	ch	112	115		2/	17 2 2 10
			Dinn	er	110	111		20	200m
FREEZER and WALK-IN	Te	mper	ature		Freezer 0	Walk-in	Wa	lk-	1111
		P			Or below	35-40 F	ir	1	
7						0/	35-4		
Record temperatures, Freezer and Walk-ins				AM	-6	36	39	16	
Record temperatures, Freezer and Walk-ins				PM	- 1	38	40		
DRY STORAGE	Tempe	eratur			Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	62	69			
Record temperatures, Dry Storage Areas				PM	64	63			
Water Temps & Handwash Areas	AM	Т	PN	<u>л</u>				+	
The state of the s	105-1	- 1	105-						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM) /

FOOD SERVICE MANAGER

3.23.28 DATE

## PRODUCT



PRODUC	PRODUCTION SERVICE RECORD/COOK WC AURORA ICE PROCESSING UNIT	E RECE PRO	CESSII		WORKSHEET IIT	HEET		(I)	Á		
		16						Se	Secure Services™	Vices ™	
DATE	MARCH 21, 2020	50	SATURDAY	<b>3DAY</b>		BREAKFAST		CY	CYCLE:	က	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth as	DL Temp	Prod Qty	Over
<	Oatmeal	1 cup	1.5 cox	OUNO	1840	VEGETARIAN	Oatmeal	1 c	1650	1.5 cox	7000
Approl	Scrambled Eggs	1/2 cup	6 care	0220	1950				1710	_	d/h
(Sadfred	Turkey Sausage	2 oz		0530	1980	Biscuit	Biscuit Turkey Sausage	2 oz	./8/	-	1/4
3	Gravy	1/2 cup		0360	202	2 each	2 each Diet Jelly	1 pkt	.b	1.5 care	4//
Comer	Biscuit	1 each	2car	0430	RT		Biscuit		-	Scare 1	*
	Margarine	1 pat	7'cox 6400	0400	390		Margarine	1 pat	360	How /	M/A
	Sugar	2 pkts	, 30 Can	OHOO	RT		Sugar Sub	2 pkts	RT	. 30 case	**
	Coffee	8 oz	25 con 0345	0345	.591		Coffee	8 oz	1610	25 care	**************************************
	Milk 2%	8 oz	14.5 CON 10/20	OPPO	30%		Milk 2%	8 oz	390	14.5 con	44
			:			Applesave -	Canned Fruit	1/2 c		Socare	4/1/4
Portions verified by:	ified by:			Meal Co	Meal Count Documentation	nentation	SERVICE DOCUMENTATION	<b>TENTATI</b>	NO		
	01.0		Population	ation 7	7/(	Staff 2					
Signature:	1/24/2/J		Population -ICE 65%	1-ICE 66	ور		First cart out:	05:15	(		
	Cook Supervisor		MARSHALLS	LLS ST		Labeled &	Last cart out:	06.30	0		
Signature:	人もと		Call Backs Z	72		Refrigerated	Signature	Post	2	20	
	Food Service Manager		Test Trays	9		(es) No					
Prepared by:	Johnny Sack		HS SNACK	K	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	e e	
	Proteins	2 - 2oz	Protein	1 oz	TEST				-	1. Mr.	
	Bread	4 slices	Bread	2 slices		Test Sacks	0,876	一ろららて	<u>_</u>		
	Fruit	1 each	HYPER CALORIC	LORIC	CALL		:			Sausak	<u>၂</u>
	Drink	1 each	Protein	Z- 20z	BACK		Com Her		€	-	
/	V		Bread	4 slices		Labeled &	School Care		Carma	20 m	
/ 20/20/			Cookie	1 each	TOTALS	rated	460				
nev oz/ zozo mps			Drimk	1 eacn		nes No					



DATE:	MARCH 21, 2020	50	SATURDAY	<b>LDAY</b>		LUNCH		CA	CVCLE	c	
	-	Som		Bowin	Monn	Chooing I Instantions					
Prepared by:	Menu Items	size	Amt Prep	Prep	Temp	Special Instructions	Diet For Health Menu Items	alth 18	DE	Prod	Over
Bilnum	Sliced Turkey	4 oz	160 lbs 1093	CEBSS	104	VEGETARIAN	Sliced Turkey	4 02	1 e	1000	1
J. Schill	Vegetarian Beans	1 cup	150 lbs 0'cd	0000	1.05	Beans	Pinto Beans	0	34	K	2
2	Corn Salad	1/2 cup	कि	(2800)	40	1.5 cups	1.5 cups Green Beans	1 c	8	2	
* *Conon	Mayo	1 pk	2420 090	080	A	Corn Salad Mustard	Mustard	1 pk	9	20	
Dummy /	Mustard Hat or	1 pk	(2)	0800	14	1 cup	1 cup Shred Lettuce	1/2 c		145	1000
1) sanden	Bread	2 slices	58 bad	0000	RT	Grilled Cheese Bread	Bread	2 sl		S bra	1
TEM WAY	Margarine Put m	1 pat	102	080	35	1 each	1 each Margarine	1 pat	35	8	1
	Cake w/icing	1 piece	12-Hay	0830	RT		Fresh Fruit	1 ea	19 J	Ba	1
The state of the s	Unsweet Tea	8 oz	· 유	080	P		Unsweet Tea	8 oz	R	8	1
Gideor											
Portions verified by:	ified by:			Meal Co	unt Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATIO			
	(		Population	ation 7	=	Staff(					
Signature:	Keyad		Population -ICE		1654	)	First cart out:	90			
	Cook Sypervisor		MARSHALLS		-11-	Labeled &	Last cart out:	1145			
Signature:	くもん		Call Backs			Refrigerated	Signature	A Solid	200		
	Food Service Manager	1	Test Trays	$\mathcal{O}$		(Yes) No		3			
Prepared by:	Johnny Sack		HS SNACK	) _	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	ا ا	
	Proteins	2 - 2oz	Protein	1 02	YEST						
	Bread	4 slices	Bread	2 slices		Test Sacks/	COEM	7,7		1 ndding	9
	Fruit	1 each	HYPER CALORIC	LORIC	CALL	\	Salpo		N N	3	4
	Dyfnk	1 each	Protein	2-/20z	BACK	\					
	\		Bread	4 slices		Labeled &	Olical Turker	3	(		
Rev 09/9090 mms			Cookie	1 each	TOTALS	erated	w Bead	2	Beans	んな	
edin ozoz (zo tot			Dimik	I each		res No	_				



DATE:	MARCH 21, 2020	20	SATURDA	DAY		DINNER		CX	CYCLE:	ന	
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health	alth	DI	Prod	Over
		SIZE	7	Freb	Temp		Menu Items	90	Temp	Qty	Prod
I hogal	Meatballs	4 oz	21118	2007	200	VEGETARIAN	Hamburger	4 oz	ch8)	~	0
-2ava2	Rice	1/2 cup	10275	1100	199°	Rice	Rice	1/2 c	660	lopn	6
Ngon-	Mix Vegetables	1/2 cup	6 7ng	1100	w	1 cup	1 cup Mix Vegetable	10	202	000	10
Ngon -	Salad	1/2 cup	26ins	1400	370		Salad	1/2 c	370	26,0	0
۱ <u>۲</u> ٬	Dressing	1 02	365	1400	RI	Beans	Beans Diet Dressing	1 oz	RT	105	0
」 ご	Ketchup	1 pkt		1400	RT	1 cup	Bread	2 sl	RT	caqh	0
Take,	Roll	1 each	35,45	1300	RT		Margarine	1 pat	288	\$51	0
Zongi ( - Margarine	Margarine	1 pat	23	1400	38°		Canned Fruit	1/2 c	RI	168	0
1 ( ]	Drink w/Vit C	8 oz	, yocs	1300	35		Unsweet Drink	8 oz	346	_	0
Portions verified by:	ified by:			Meal Co	Count Documentation	nentatic	SERVICE DOCUMENTATION	TENTATIO	Z		
	Ċ	1	Population			Staff			ĺ		
Signature:	7 . CO	5	Population -ICE	1-ICE 656	0		First cart out:	1550			
	Cook Supervisor		MARSHALLS らん	LIS 55		Labeled &	Last cart out:	1995			\
Signature:	17		Call Backs			Refrigerated	Signature	A. Re	3	B	(
	Food Service Manager	ır	Test Trays			(Yes/ No				2	
Prepared by:	Johnny Sack		HS SNACK	Σ	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	e e	
	Proteins	2 - 2oz	Protein	1 oz	TEST						
	Bread	4 slices	Bread	2 slices		Test Sacks	(			1001	100,00
	Pruit	1 each	HYPER CALORK	LORIC	CALL		20100	5	_	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	5
	Drink	1 each	Protein	£-20z	BACK						
/			Bread	4 slices		Labeled &					
\			Cookte	1 each	TOTALS	Refrigerated	y (_		000	SMACLOCA	
Rev 02/2020 mps			Drink	1 each		Kes/ No			3		_
\											



### FOOD SERVICE UNIT: 195- AURORA KITCHEN

### **OPENING and CLOSING CHECKLIST**

Al	M	Pl						
No		No	Yes					
	V							
	X		X					
			X					
	<		X					
	V		X					
	~		X					
	<b>✓</b>		X					
			X					
Т	Cempe	eratui	·e	Wash 150+	Rinse 18	0+		
		Break	fast	152	18	)		
		Lun	ch	155	180			
		Dinr	er	155	184			
T	Cempe	eratui	e	Wash 110 F+	Rinse 110	F+	200 p	pm
		Break	fast	112	115	-	2cc	onn
		Lune	ch	110	112		200	Spm
		Dinn	er	112	111		200	PPM
Te	mper	ature		Freezer 0	Walk-in	Wa		
				Or below	35-40 F			
						35-4		
			43.6		-1			
			AM	-3	36		5	
ren .		45	PM	-3 -2	36 38	37	5	
Tempe	ratur	e 45-	PM 80F	-2 Spice Room	Store Rm		2	
Tempe	ratur	e 45-	PM 80F AM	Spice Room	Store Rm		5	
Tempe	ratur	e 45-	PM 80F				,	
Tempe		e 45-	PM BOF AM PM	Spice Room	Store Rm		5	
	No	Tempe	No Yes No  Temperatur  Break  Lunc  Dinn  Temperatur  Break  Lunc	AM PM  No Yes No Yes  X X X X X X X X X X X X X X X X X X	No   Yes   No   Yes	AM   PM   Comme	No   Yes   No   Yes	No   Yes   No   Yes

Signature, Cook Supervisor (AW)

3.23.20

FOOD SERVICE MANAGER

DATE



DATE:	MARCH 22, 2020	20	SUNDAY	AY		BREAKFAST		CVCLE	cr.	
<u></u>	_	Serv		Begin	Menu	Special Instructions	Diet For Health		۴	1
rrepareu by.	Menu items	size	Amt Prep	Prep	Temp	-	Menu Items	Temp		Prod
tengeng	Dry Cereal	1 cup	3/12a03	0330	RIT	VEGETARIAN	Bran Flakes	4	5	
Mo HEND	Vo KHOW Scrambled Eggs		7556	5000	179	Figgs	Eggs Scrambled Eggs 1/4 c	17	2 Hora	Q
7	w T-Ham	1/2 cup	10	~	179	2 each		2 sl 07	1 N	Q
30	Cinnamon Roll	1 each	S bx	0480	170		Margarine 1 g	1 pat	11/1	Ø
3	Tortilla	1 each	3 bx	0980	BT			2 pkts	1040	D
という	Salsa	1/2 cup	Scs	DB	RT		Can Fruit Bancancide c	2002	1	Q
Francisco	Sugar	2 pkts	ک ۲۰۹	0330	RT		Sugar Sub 2 p	2 pks RT	7145.	1
Makey	Coffee	8 oz	0.35	VECU	190			8 oz 19	57.	1
Milk 2%	Milk 2%	8 oz	124	022C	E		%	+	127	
									7	
Portions verified by:	ified by:			Meal Co	unt Docur	Count Documentation	SERVICE DOCUMENTATION	TATION		
	27		Population	190	710	Staff				
Signature:	// longi	160	Population -ICE		259		First cart out: \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	$\vee$		
	Cook Supervisor		MARSHALLS 57	LS SI	_1	Labeled &	Last cart out:	4	1	
Signature:	145	>	Call Backs	ď		Refrigerated	Signature //	N. C.		
	Food Service Manager	r	Test Trays	C.		Mes No		V	m	
Prepared by:	Johnny Sack	/	HS SNACK	K	Sack	Johnny Sack Meal Counts	MEAL '	MEAL TRAY SET UP	, UP	
	Proteins	2 - 2oz	Protein	1 oz	TEST			1 2 2	,	
	Bread	4 slices	Bread	2 slices		Test Sacks			Salso	8
	Fruit	1 each	HYPER CALORK	LOBJE	CALL		282	Ī		
	C Drink	1 each	Protein	2 - 20z	BACK			-		
			Bread	4 slices		Labeled &	527		かんだろ	
			Cookie	1 each	TOTALS	Refriserated	11 or real		5050	
Rev 02/2020 mps			Drink	1 each		Ýes No	È		١	



		Over	4_	-		1	\$	1	1	1	1	1	1									aveen bear				5 12
DIA I	ဂ	Prod	T	11,000	100/	467	101/20m	570	+8+	- 1	58hg	450	8				ı	ı		l E	L	gree	<u></u>	'	Deeve	0000
Secure St	CLE.	DIL	3	Ŝ	3	4	多	a	000	1	RT	RT	40	NOI		0	35	1000		AY SET		ure			_ 少	0
1 25	5	alth	4 02	1/2 c	1/2 c	1/2 c	1 c	1 02	1/2 c	1 sl	2 sl	√ 1 ea	8 02	MENTAT		1030	=	Y.	30	MEAL TRAY SET UP		Coffee			<del>-</del> -ç<	25
		Diet For Health Menu Items	Chicken Salad	Potato Salad	Peanut Butter Carrot Sticks	3 oz Celery Sticks	Salad	Jelly Diet Dressing	2 Packets Green Beans	Onion Slice	Bread	Fresh Fruit Appl	Unsweet Tea	SERVICE DOCUMENTATION		First cart out:	Last cart out:	Signature		M		Date Saled	3		Ohicker 1,2	J. J. S.
LINCH	TIONTOTT	Special Instructions	VEGETARIAN		Peanut Butter	3 oz		Jelly	2 Packets		Bread	4 slices		nentation	Staff O		Labeled &	Refrigerated	Yes No	Jehnny Sack Meal Counts		Test Sacks /	\	\	Labeled &	Refrigerated
		Menu Temp	40	9	4	40	H		<u>8</u>		RT	2		Count Documentation	40	33	57		1	Saok	TEST		CALL	BACK		TOTALS
	]:	Begin Prep	000	0830	0830	C830	048		0430	1	0900	080		Meal Co		-ICE (oz	LS 5	9	( <u>-</u>		1 02	2 slices	ORIC	Z- 20z	4 slices	1 each
SITNDAY	7777	Amt Prep	0010 1091 001	7580 20157	429	462	402		200		50 bag	4			Population	Population -ICE (653	MARSHALLS	Call Backs	Test Trays	HS SNACK	Protein	Bread	HYPER CALORY	Protein	Bread	Cookie
		Serv	4 02	1/2 cup	1/4 cup	1/4 cup	1/4 cup		1/2 cup	1 slice	2 slices	8 oz							er	55 "	2 - 2oz	4 slices	1 each	1 each		
MARCH 22, 2020		Menu Items	Chicken Salad	Potato Salad	Carrot Sticks	Celery Sticks	Shredded Lettuce		Green Beans	Onion Slice	Bread	Unsweet Tea		fied by:		Leuro	Cook Supervisor	入もろ	Food Service Manager	Johnny Sack	Proteins	Bread	Fruit	Drink		
DATE:	r	Prepared by:	Hordragen		Byran /		Yenghang	5	Lathda		tera	2	)	Portions verified by:	146	Signature:		Signature:	. "	Prepared by:	Trace					



Over Prod Ō 0 0 Corris 262 Prod 2 2 Srary 3 Star MEAL TRAY SET UP Temp Torting CYCLE: DĽ 240  $\mathbf{RT}$ 38 207 3 2 37 2 SERVICE DOCUMENTATION Cake 1245 1/2 c 1/2 c 1/2 c1 pat 1/2 c4 oz 1 ea 8 oz  $1 \, \mathrm{c}$ Diet For Health Menu Items Tortilla Unsweet Drink First cart out: Cheese Garden Salad 1 cup Canned Fruit Last cart out: Bens Tuna Salad Rice Margarine Signature 1.5 cups Tortilla Beans Carrots Veg Beans Special Instructions 4 each VEGETARIAN å **DINNER** Meal Counts Johnny Sack 3 oz Staff Refrigerated Refrigerated **Test Sacks** Labeled & Labeled & Meal Count Documentation Yes Yes TOTALS Menu Sack BACK Temp TEST CALL meal  $\mathbf{R}\mathbf{I}$ 200 Population  $\cdot ICE(OF)$ Population 7  $^{/}$ Begin Prep slices MARSHALLS 57 2 slices 2 -/2oz 90011200 1300 1 each each 200 2001 2007 1400 2 37NS 1100 1 ozHYPER CALORIC SUNDAY Test Trays $^{\prime}$ Call Backs $^{C}$ HS SNACK Amt Prep 10705 26,02 700 SURSI GPMS Protein Protein Cookie Bread Bread Drink 1/4 cup 1/2 cup 1/2 cup 2 each 4 slices 1 piece 1 each 2 - 20z1 each Serv 1 cup 4 oz size 8 oz MARCH 22, 2020 Food Service Manager Strawberry Cake Johnny Sack Menu Items Cook Supervisor Salisbury Steak Proteins HOSSON-Drink WVit C Carrots, diced Bread Drink Fruit Beef Gravy Tortillas Portions verified by: Beans Rice 1- noby Singh-Prepared by: Johns -Rev 02/2020 mps Prepared by: DATE: Signature: してい Signature: Ngon タアペ



### **Temperature Log South Building**

195 Aurora Processing Center 3130 Oakland St. Aurora, CO 80010

**DAILY** 

Secure Services™

DATE: 3/24/2020

Unit	AIR	WATER/sink	SHOWER	SHOWER 2
South-A	72.1			
South-B	Unoccap	al.		
South-C	73.4	8.4		
South-D	70.2			
South-E	72.1			3
South-F	72.3			
South-G	Unoccuy	red		
South-L	Unoccup	ael		
South-M	72.1	· Dates		
South-N	68.3			
South-X	70.3		^	
South-Y	Unoccup	red.		
South-Z	SALVELOEIX (	65.3 TSTAT B	ATTERY BAG	PEPLACED
South-SMU	N/A			
South-SMU Shower 3			3	
MED-ISO- Room	m 1 N/A	A. Continuous	N/A	N/A
MED-ISO- Room	m 2 N/A		N/A	N/A
MED-ISO- Room	n 3 N/A		N/A	N/A
MEDICAL,			8	



### North Building Temperature Log

195 Aurora Processing Center 3130 Oakland St. Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower
	A-1	74-7							
	A-2	72.7							
	A-3	Unia	cupud			8			
	A-4	71.9	•						
	B-1	72.1							
	B-2	73.1							
	В-3	71.3							
	B-4	Unoce	upend.	,					
	C-1	69.1	3/						
	C-2	71.0							
	C-3	73.4	1	1			`		
	C-4	Unoce	capu	$\nu$					
	D-1	7/.9	\ <b>f</b>				N/A	N/A	N/A
	D-2	72.4					N/A	N/A	N/A
	E-1	70.0					N/A	N/A	N/A
	E-2	70.5			ν				
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A		•	N/A		N/A	N/A	N/A

Medical Showers Temperature Log

Name:

Date: 3/24/2020

ROOM

542 540 538 536 534 523 522

Tub Room

Temperature Taken with a Fluke Mod 52 Digital Thermometer